

## Posters

**Davide Barreca**, E. Bellocco, G. Laganà, U. Leuzzi, S. Magazù, F. Migliardo, A. Galtieri  
(University of Messina)

*"Spectroscopic investigation of structure-breakers and structure-makers on water in food"*

**Luc De Bry**

(G.T.C.A., Sint-Katelijne-Waver, Belgium)

*"A step beyond the gluten dogma: The water activity map of wheat"*

**Liesbeth De Jong**

(Unilever R & D, Vlaardingen, The Netherlands)

*"Water uptake behaviour of differently produced rice"*

**Rob Frankhuizen**, J.M.M. Cruijsen, H.L. Kok

(RIKILT – Institute of Food Safety, Wageningen, The Netherlands; Friesland Foods, Leeuwarden, The Netherlands; OPTEL, Nijmegen, The Netherlands)

*"On-line determination of moisture content during cheese processing"*

**Adem Gharsallaoui**, B. Rogé, J. Génotelle, M. Mathlouthi

(University of Reims Champagne-Ardenne, France; Groupement Technique de Sucreries, Sèvres, France)

*"Relationships between hydration number, water activity and density of aqueous sugar solutions"*

**Ihab M. Habib**

(Alexandria University, Egypt)

*"The role of water as a source of microbiological contamination in natural sausage casing industry"*

**Vikram Kestens**, P. Conneely, A. Bernreuther

(EC-DG JRC-IRMM, Geel, Belgium)

*"Vaporisation coulometric Karl Fischer titration: A perfect tool for water content determination of difficult matrix reference materials"*

**Salvatore Magazù**, F. Migliardo

(University of Messina, Italy; Rutherford Appleton Laboratory, Didcot, United Kingdom)

*"Structural and dynamic properties of water in presence of food ingredients"*

**Salvatore Magazù**, F. Migliardo, M.T.F. Telling

(University of Messina, Italy)

*"Quasi-elastic neutron scattering and neutron spin echo study on mobility of water in sugar mixtures"*

**Sébastien Ronkart**, M. Paquot, C. Fougny, J.-C. Van Herck, C. Deroanne, C. Blecker

(University of Gembloux, Belgium)

*"Total water determination in inulin using volumetric Karl Fischer titration and an external water extraction in formamide"*

**Sébastien Ronkart**, M. Paquot, C. Fougny, J.-C. Van Herck, C. Deroanne, B. Norberg, J. Wouters, C. Blecker

(University of Gembloux, Belgium; Warcoing Research, Warcoing, Belgium; University of Namur, Belgium)

*"Caking phenomena and physical parameters of amorphous inulin related to adsorption and desorption isotherm"*

**Amel Sediki**, F. Lebsir, A. Krallafa, M. Dauchez

(University of Oran, Algeria; University of Reims Champagne-Ardenne, France)

*"Theoretical studies of dodecahedron water clusters (H<sub>2</sub>O)<sub>n</sub>"*

**Katharina Teipel**, H. Emteborg, A. Bernreuther

(EC-DG JRC-IRMM, Geel, Belgium)

*"Freeze-drying of biological matrices for the preparation of reference materials"*

**Emilia Vassileva**, J. Snell, C. Quétel

(EC-DG JRC-IRMM, Geel, Belgium)

*"Dry mass correction and elemental content determination in the context of two successive international interlaboratory comparisons for trace elements in food matrices"*

**Elena Vittadini**, E. Curti, E. Carini, P. Rovere

(University of Parma, Italy; Stazione Sperimentale per l'Industria delle Conserve Alimentari, Parma, Italy)

*"Effect of high pressure processing on pectin-water systems"*

## Exhibitors

**CEM** (USA/Germany)

**GBX** (France)

**Hidden Isochema** (United Kingdom)

**Krautli/Rotronic** (Switzerland/Belgium)

**Martin Christ** (Germany)

**Metrohm** (Switzerland/Belgium)

**NDC** (United Kingdom)

**Process Sensors** (United Kingdom)

**Projekt Messtechnik** (Germany)

**Storck Acom/Novasina** (Switzerland/Belgium)

**Surface Measurement Systems** (United Kingdom)

**TEWS-Elektronik** (Germany)